

QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	J. Hart
THE BRUNCH BOX	ISSUE NO	2 (27.02.2018)-Change to Diced Bacon

Product Title	Bacon and Sausage Toastie (TOABAS)		
Customer	HSC	Pack Barcode	n/a
Target pack weight	168g	Outer Case Barcode	n/a
Shelf Life	P+2	No. of packs per outer	n/a
Storage Temperature	<5°C	Type of outer case	Crate
Packaging – Label	Brunch	Packaging	Flow Wrap (PP)

Product Description: Sliced White Bloomer Bread filled with Sausage and Bacon Rashers.

ALLERGENS:



Recipe

Diced bacon pieces	40g	23.8%
White Bloomer Bread	80g	47.6%
Breakfast Sausage (1.5)	48g	28.6%
Total	168g	100%

Ingredients:

White Bread (48%) [**Wheat** Flour*, Water, Vegetable Fat (Rapeseed Oil, Palm Oil), Yeast, Salt, Dextrose, Spirit Vinegar, Emulsifiers (E472), Flour Treatment Agent (E300), Improving Agent (E920)], Sausage (29%) [Pork (62%) Water, Rusk (**Wheat**flour* , Salt, Raising Agent (E503)), Pork Rind, Pork Fat, Potato Starch, Seasoning, (Salt, **Wheat** Protein, Dextrose, Stabiliser (E451), Spices, Preservative (E223), Spice Extract, Antioxidant (E301)], Bacon (24%) [Pork Belly, Water, Salt, Sugar, Emulsifier (E541i), Smoke flavouring, Honey, Preservative (E250), Anti-oxidant (E316)],

*Wheat Flour Contains (Calcium Carbonate, Iron, Niacin, Thiamin).

For Allergens including cereals containing gluten, see allergens highlighted in bold.

Heating Guidelines: Ensure product is piping hot throughout when heating. Do not re-heat once heated. Consume once served.

Nutrition Information		
	Per 100 grammes	Per Pack
Energy KJ	1242.85	2087.98
Energy KCal	297.05	499.04
Protein	13.90	23.36
Carbohydrate	26.50	44.52
of which sugars	1.57	2.63
Fat	14.60	24.53
of which saturates	5.47	9.19
Fibre	1.36	2.28
Sodium	0.65	1.10
Equivalent as salt	1.63	2.74
Ingredient KG Weight:		0.168

ACC*	Not Applicable to products containing fermented ingredients (Eg cheese/chorizo/raw salad)			
Enterococcus	Not Applicable to products containing raw salad			
For Products containing raw salad	E.Coli++			
For Products not containing Raw Salad	E.Coli			
Bread Only/Rice/Pasta	Bacillus Cereus			
Fruit Bowls	Yeasts			
Coleslaw and Potato Salads	Yeasts			
Cooked Poultry	Campylobacter			
Warm water Prawns	V. Cholerae and V. parahaemolyticus			
SANDWICHES				
	Target	Investigate	Unsatisfactory EOL	
ACC*	<1X10 ⁵	>1X10 ⁵	>1X10 ⁷	Not Applicable to products containing fermented ingredients (Eg cheese/chorizo/raw salad)
ACC (Coleslaw and Coleslaw type products)	<10 ⁵	>10 ⁵	>10 ⁶	
Enterococcus	<1X10 ²	>1X10 ²	>1X10 ⁴	Not Applicable to products containing raw salad: Not applicable to Coleslaw or potato salad with raw vegetable ingredients
E.Coli++	<100	>100	>10 ³	For Products containing raw salad/fruit/cheese
E.Coli	<20	>20	>10 ²	For Products not containing raw salad
CP Staphylococci	<20cfu	>20	>1X10 ⁴	>10 ⁵ to be tested for the presence of Staphylococcal Enterotoxin (Unsatisfactory-Present)
Listeria SPP	ND	Not applicable	Present in 25g	
Salmonella	ND	Not applicable	Present in 25g	
Vibrio Parahaemolyticus	<20	>20	>10 ³	Warm water Prawns (Currently Cold water sourced)
Yeasts	<10 ³	>10 ³	>10 ⁵	
Campylobacter	ND	Not applicable	Detected	
Histamine	<50ppm	>100ppm	>200ppm	Products containing tuna/anchovies only
Bacillus Cereus	<10 ³	>1X10 ³	>1X10 ⁵	Bread Only
Key Safety Controls				
Shelf life-2-4 days max				
Raw Materials (Salads) washed using wash process				
Defrost time/temperature of frozen ingredients and shelf life storage temperatures on defrost				
Confirmation that all cooked protein/cooked components have received a core cooking temperature of 70C for 2 minutes or equivalent, or pasteurised				
No soft unpasteurised cheese to be used				
Shelf life data				

The Brunch Box:

Customer:

Name	Jean Hart	Name	
Position	Technical Manager	Position	
Date	27.02.2018	Date	
Signature	<i>Jean B Hart</i>	Signature	